

OFFICINA PROVISIONS NEW YEARS EVE 2020

Centerpieces

Whole Muscovy Duck (Cooked)
Roasted with Coriander and Thyme.
\$95

Prosciutto Cotto (Cooked)
Brined. Roasted Hampshire Pork Ham. Average 8lbs.
\$75

Costata (Cooked)
Dry Aged Roseda Prime Rib Roast.
Marinated with Rosemary and Garlic.
\$220

Sides and Additions

Pasta e Fagioli
Cannellini Bean. Conchiglie Pasta.
Pancetta. Parmigiano. 1 Quart.
\$18

Funghi Trifolati
Roasted Wild Mushrooms.
\$46

Tortellini in Brodo
Prosciutto & Mortadella Ravioli. Chicken Broth.
1 Quart.
\$15

Cavolo
Braised Tuscan Kale. Cannellini Bean. Pancetta.
\$28

Affettati Misti
Chef's Selection of Sliced Cured Meats
and Artisanal Cheese.
\$35

Terrina di Patate
Potato Gratin. Yukon Gold Potato.
Parmigiano. Fontina. Cacio de Roma.
\$28

Frutti di Mare
Poached and Marinated Shrimp.
Scallops. Seppia. Capers. Celery.
\$39

Bruxelles
Pan Roasted Brussels Sprouts. Pancetta. Sherry.
\$29

Polpette
Veal and Pork Meatballs.
Tomato Sauce. Parmigiano.
\$30

Cook At Home
Risotto al Tartufo. Acquerello Rice. Parmigiano.
Perigord Black Truffle.
\$100

Eggplant Parmigiano
Breaded Eggplant. Tomato. Mozzarella.
\$36

Cook At Home
Lobster Ravioli. Cherry Tomato. Garlic. Finger Chili.
Shellfish Butter. Chive.
\$52

Lasagne Bolognese
Spinach Pasta. Bolognese Ragu.
\$42

Cannoli Kit
Cannoli Shells. Marscarpone Cream. Chocolate.
\$20

Caviar Service
1oz. Golden Osetra Caviar. Creme Fraiche.
Egg Salad. Crackers. Mother of Pearl Spoon.
\$150

2010 Dom Perignon Brut
Includes Party Pack for 2
\$225

Add a Dozen Wellfleet Oysters
\$38
Add a Dozen Kumamoto Oysters
\$44

NV Ruinart Brut Rose Half Bottle
Includes Party Pack for 2
\$80

Somm Selections Champagne 3-pack
\$300

Cook at Home Kits, Freshly Baked Desserts, Wine, Cocktails, and more are available.

ADD-ON MENU

PANTRY

- Chef's Selection of Farm Fresh Vegetables \$50
- 500mL Ancient Foods Extra Virgin Olive Oil \$25
- 1 lb Imported IGP Gragnano Gemelli \$8
- 1qt Tomato Sauce \$11
- 1dz Tomato Braised Meatballs \$24
- 1lb Fresh Extruded Tagliatelle Pasta \$8
- San Pellegrino | Acqua Panna 12 pack 1L \$36
- 12oz La Colombe Coffee Beans \$14

CHEESE

- Officina Cheese Board**
Artisan Italian Cheese Selection of 3 \$54
- 2 - 4oz Balls of Burrata \$12
- 2 - 4oz Balls of Buffalo Mozzarella \$12
- 1/4lb Parmigiano Reggiano (18 month) \$8

MEAL KITS

Lasagne Bolognese Kit
Spinach Pasta. Bolognese Ragu. Besciamella. Parmigiano. Tomato. \$48

Caviar
Golden Osetra Caviar. Egg Salad. Crackers. Mother of Pearl Spoon. \$150
(Add 12 Oysters +\$35)

Tiramisu Kit
Lady Fingers. Marsala-Mascarpone Mousse. Chocolate Pearls. Coffee Syrup. Cocoa. \$20

WINE & COCKTAILS

- Somm Selection Mixed Case Premium Wine 12 bottles \$195
- Somm Selection Mixed Case Vintage Wine 12 bottles \$450
- NE-groni Bottle** 350 mL \$33
- Aperol Spritz Kit**
Aperol. Prosecco. Club Soda \$45
- Specialty Wine 3-packs & Champagne Offerings Available Including Dom Perignon, Krug, & Ruinart

BUTCHER CUTS

- Butchered and Marinated Amish Chicken \$24
- 2 Hampshire Bone In Pork Chops \$32
- 4 Jumbo Lump Crabcakes \$70
- 2 Filet Mignon \$36
- 1 2-Inch-Cut Roseda Beef Porterhouse \$75
- 1/2lb Mortadella \$6
- 1/2lb Prosciutto di Parma \$18
- 1/2 b Soppressata \$12
- 1lb Cotechino Sausage \$8
- 1lb Bacon \$9.50

BAKERY

- Caprese al Pistachio \$24
- Panettone \$60
- Crostata Calamansi \$24
- Fennel and Potato Focaccia Serves 4 \$12